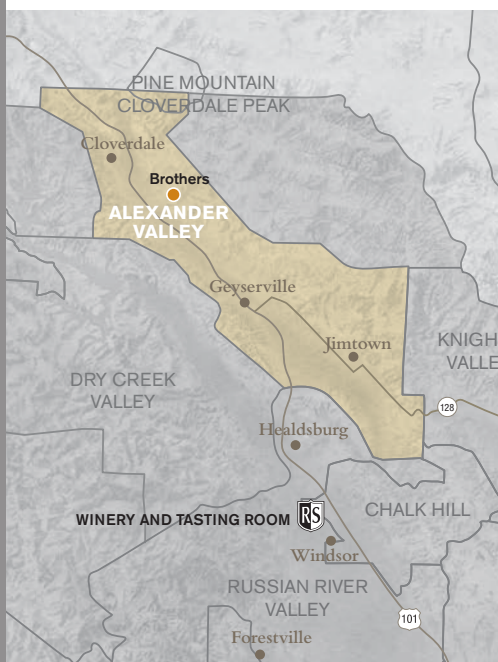


RODNEY STRONG
BROTHERS
CABERNET SAUVIGNON

2015 SINGLE VINEYARD
ALEXANDER VALLEY | SONOMA COUNTY



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ALEXANDER VALLEY

The Alexander Valley AVA is 22 miles long, ranging in elevation from 150 to 1,500 feet above sea level, and is home to our three single vineyard Cabernet Sauvignon wines. Our winegrowers have found the very best grapes grow on higher elevated western slopes, or as they say, the “sweet spots”. Spread throughout our three vineyards, we’ve determined the best blocks are typically located just below the ridge tops with a western facing aspect to capture the full warmth and light of the afternoon sun. In the northern most hills near our Brothers vineyard, with average growing-season temperatures of 67 degrees, heat dominates, allowing Cabernet Sauvignon to ripen well. In the middle of the valley, Rockaway vineyard, with average temperatures of 62 degrees, balances heat and Pacific Ocean cooling breezes — allowing for classic structure development. The even cooler Alexander’s Crown vineyard, with average temperatures of 59 degrees in the southern valley, yields more delicate, “feminine” style Cabernet Sauvignon. In the distance of only 12 short miles, average temperatures change eight degrees among our vineyards during growing season, thereby allowing three very different expressions of Cabernet Sauvignon.

THE VINEYARD

In the hills to the east of the small town of Cloverdale, Brothers spans 141 acres, nearly all planted to Cabernet Sauvignon with a small amount of Malbec at the top. The vineyard is on well-drained loam underlain by sandstone, shale, and ancient greenstone. Its elevations, surpassing 1,000 feet, and its primarily western aspect perfectly situate the vines to capture the full warmth and light of the afternoon sun, ripening Cabernet well into the chocolate and black fruit profile, with exceptional richness.

THE HARVEST

The 2015 vintage was warm overall, but cooler than the previous few years. Budbreak was very early, weeks ahead of average. Yields were very low, with some blocks bearing only about half of what we’d normally harvest. The low yields led to sugars accumulating much faster in the clusters than the speed at which ripening was occurring. Cool and hot weather alternated the rest of the summer. The acidity and tannins in the berries remained firm as we were looking at the possibility of a record early harvest date, so we chose to let the sugars go, and waited for the acids to lower and for the tannins to soften before we picked. We drip irrigated the vineyard through mid September, as we endured a 5 day heat wave over 100°F, because the fruit wasn’t ready to pick yet. It just took some patience, as we picked Brothers vineyard from September 24–26, satisfied with the softness of the tannins and the acidity, and the fruit full of flavor.

TASTE PROFILE

The 2015 Brothers is a deeply rich wine with complex flavors of dark berries and cassis. The wine is bursting with blackberry, plum and wonderful chocolate and mocha notes followed by a round and seductive mid-palate and a long lingering finish. Enjoy this wine now or cellar it for enjoyment in 8 to 10 years.

ELEVATION 400–1,030 ft.
COORDINATES 38° 47’ 17” N, 122° 58’ 42” W
COMPOSITION 100% Cabernet Sauvignon
BARREL REGIME 26 months in 100% French oak barrels, 72% new
WINEMAKERS Rick Sayre, Justin Seidenfeld, Greg Morthole, Tom Klein (vintner), David Ramey (consultant)
WINE GROWER Doug McIlroy

BLOCKS 4, 5 Mid, 6A
ALCOHOL 15.0%
TA 0.61g/100mL
PH 3.77
AVERAGE BRIX 28.6
RELEASE DATE September 2018